



Sparkling water at will - \$4 per person

STARTERS

- Solmon Tartare*** ✓ ♻️ 12 / 19
Konjac salmon, spicy mayo, avocado puree, green apple brunoise and green onions.
** Also available in a gluten-free version.*
- Avocado & Beet Tartare*** ✓ 9 / 16
Beet tartare on an avocado puree, garnished with micro greens.
** Also available in a gluten-free version.*
- Forest Crostini** ✓ 15
Toasted country bread, pan-fried umami mushrooms, asparagus, truffle sauce and microgreens.
- LOV Calamari** ✓ 13
Tempura palm heart served with a housemade truffle sauce.
- French Onion Soup** ✓ **new!** 11
A bold reinterpretation of the traditional onion soup: slowly caramelized onions enhanced with thyme, garlic, parsley and bay leaf, elevated by a local red beer. Served with crispy country bread, drizzled with garlic confit oil, and gratinated with melted mozzarella.
- Parmesan Melt** **new!** 11
A nod to nostalgia with this parmesan and cheddar fondue, revisited with a perfectly golden, crispy breading. Accompanied by a fresh and vibrant pico de gallo, with a few basil microgreens adding a touch of freshness to this crispy-on-the-outside, melty-on-the-inside dish.
- Golden Arancini** **new!** 9
Crispy arancini stuffed with mozzarella and parmesan, drizzled with LOV BBQ sauce. A black pepper emulsion and pickled shallots add boldness, arugula and microgreens bring a refreshing touch. A play of textures for a gourmet experience in every bite.
- Roasted Cauliflower*** ✓ ♻️ ♻️ **new!** 14
½ curried cauliflower, cooked sous-vide then roasted, served with a lemony emulsion and roasted red pepper vinaigrette. Topped with crunchy pumpkin seeds and shredded vegan cheese. A comforting blend of flavors, complemented by fresh cilantro and a hint of spicy oil.
** Available depending on arrivals*
- Dumplings (6)** ✓ 14
Vegetable & mushroom dumplings (6), fried and served with a housemade almond butter kimchi sauce.
➡️ ORANGE

MAIN COURSES

Coconut Curry* 23

Roasted butternut squash, kale, chickpeas, Nantes carrots & LOV curry sauce over turmeric basmati rice and quinoa. Garnished with cashews, almonds, and cilantro.

* Also available in a gluten-free version.

California Bowl 24

Cilantro-lime rice, carne con papas asada, housemade avocado aioli, roasted sweet potato, plant-based feta, pickled onions and chili peppers, mixed greens and cilantro. Served with a side of corn chips.

Carbonara *new!* 25

Fresh pasta, savory plant-based 'beef', golden onions, vegetable broth, fresh parsley, rich cream, egg yolk emulsion, and Grana Padano. A gourmet reinterpretation of this Italian classic.

Ravioli *new!* 24

Butternut squash ravioli drizzled with sage-infused brown butter and topped with Grana Padano. Accompanied by a medley of roasted squash, shallots, and fresh chives. These ravioli offer the perfect balance of sweetness and richness.

Crispy Fish Tacos 16

Two wheat tortillas, soy protein, dill sauce, pico de gallo, miso slaw, lime, cilantro, avocado purée.

+ \$3 for a salad or fries

Truffle Mushroom Risotto* 25

Arborio rice, a mixture of wild mushrooms and asparagus, sprinkled with roasted oyster mushrooms and plant-based parmesan.

* Available in vegetarian version

GOURMET BURGERS

Gourmet Fresh Goat Cheese Burger *new!* 23

A plant-based 'beef' patty seasoned with steak spices, topped with fresh goat cheese and unsweetened date purée. Enhanced with artisanal Dijon mustard and arugula, this burger strikes the perfect balance between sweetness and intensity. Served with crispy fries or a fresh salad, depending on your preference.

Big LOV Cheeseburger* 21

Plant-based 'beef' patty, sesame bun, lettuce, tomatoes, red onion, pickle, Big LOV sauce and vegan cheddar. Served with Quebec fries or a salad.

* Also available in a gluten-free version.

Truffle Burger* 22

Plant-based 'beef' patty, miso and truffle sauce, pickled onions, avocado, and crispy fried onions on a brioche bun. Served with Quebec fries or a salad.

* Also available in a gluten-free version.

 CÔTES-DU-RHÔNE

REPLACE YOUR FRIES OR SALAD FOR

Kimchi Fries	+3
Sweet Potato Fries	+2

EXTRAS

3 Fried Tofu Sticks	6
One Arancini Ball	3
Extra Dumplings	3
Regular Fries	6
Sweet Potato Fries	8
Small Salad	4
Extra Fish Taco	8
Kimchi Fries	9
Avosmash	4
Avocado Slice	4

 VEGAN  WHEAT FREE  SPICY  SUGGESTED FOOD-WINE PAIRING FROM OUR SOMMELIER, LAURENT BLANCHET

We can not guarantee that our products are gluten free or allergen free.
In case of severe food allergies or intolerances, ask your server for more information.

